



# PROTAN Fresh

Blend of proanthocyanidin tannins for winemaking and maturation



## → TECHNICAL DESCRIPTION

The addition of tannins at the initial stages of vinification is the first step towards obtaining longer-lived wines with a balanced tannin structure in which the polyphenol and aromatic heritage of the grape is preserved and enhanced. **Protan Fresh** is a blend of proanthocyanidins, with a sweet and fresh taste, making it possible to obtain pleasant wines in line with market demands, even in the case of oxidised and tired notes. The polyphenolic peculiarities of **Protan Fresh** rejuvenate white, rosé and red wines. **Protan Fresh** is an excellent adjuvant for all stages of winemaking. Its characteristics are ideal for use in fermentation and maturation; it can be added in combination with Ellagitan ellagic tannins and Boisélevage wood derivatives. In warm years it is ideal for fermentation, creating a savoury contrast to the fruity, mature-oriented aromas.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Blend of Acacia proanthocyanidins.

Analysis of an aqueous solution with 2 g/L of **Protan Fresh**:

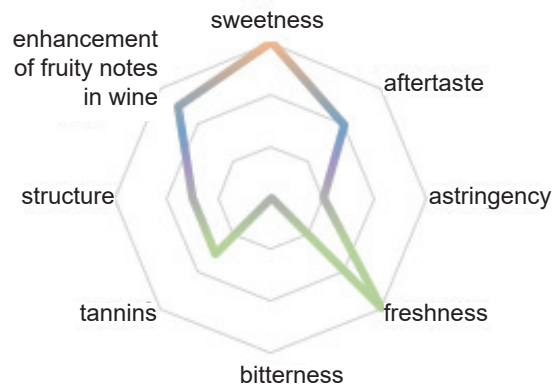
TPI (Total Polyphenol Index): 31

Catechins ppm: 192

Proanthocyanidins ppm: 185

Variation in CI (Colour Intensity) following addition to a white wine with the respective dosages:

	CI
<b>Sauvignon Blanc 2017 (TQ)</b>	0.11
5 g/hL	0.12
10 g/hL	0.14
30 g/hL	0.20



## → DOSAGE

From 5 to 30 g/hL. In rosés from 10 to 30 g/hL.

Can be added all at once or by fractional addition throughout the vinification process as required.

## → INSTRUCTIONS FOR USE

Add directly to must or wine and homogenise.

## → STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

Packs with 1 kg net weight in 4 kg boxes.

